

Tapas

Warm bread, spreads, dips \$9

Duck liver parfait, pickled shallot gelee, warm ciabatta \$14

Beer suggestion: Tempalier

Gravad lax salmon, Hovmästarsås, crutes \$13.5

Beer suggestion: Celis White

Skagen röra Swedish classic mix of prawn,
dill, lemon and mayo, served with crutes \$12

Seared tuna, citrus carpaccio, hot peanut oil, fresh herbs \$18

Beer suggestion: Celis White

Blanched edamame beans, crushed sea salt \$5

Patatas bravas, sweet curry aioli \$9

Pan fried chorizo, mozzarella, warm ciabatta \$12

Beer suggestion: Corsendonk Agnus

Prawn and sesame toast, citrus dressing \$8

Beer suggestion: Waterloo Tripel

Sesame tempura vegetables, sweet mirin and chilli sauce \$10

Beer suggestion: Blanche de Namur

Ginger and chilli prawns \$12

Beer suggestion: Bornem Tripel

Crispy calamari, saffron and dill aioli \$12.5

Beer suggestion: Augustijn Blonde

Spiced corn fed chicken skewers,
mint and pomegranate raita \$13

Beer suggestion: Corsendonk Rouse

Butter sautéed green vegetables \$7

Pork Gyoza, hot and sour dipping sauce \$12.5

Beer suggestion: Augustijn Donker

Hungarian Langos, roasted garlic,
capers, chilli oil, coriander, feta \$9

Beer suggestion: Augustijn Blonde

Crispy slow braised pork belly, green pea and
shallot mascarpone, ginger glaze \$15

Beer suggestion: Corsendonk Rouse

Green pea and Parma ham croquetas, parmesan mayo \$13

Beer suggestion: Moritz

Seared sirloin, grilled lime, chilli lemon sauce \$14.5

Beer suggestion: Waterloo Dubbel 8

House smoked tomatoes, apple caramel, capers,
sautéed cress, Delice de Bourgogne \$15

Beer suggestion: Leute Bok

Ginger braised beef shin, pomme purée \$18

Beer suggestion: St Benoit Brune



Mains

Tender aged prime **beef** eye fillet,
new potato salad, romesco,
grilled greens \$34.5

Beer suggestion: Augustijn Blonde

Cinnamon and tomato **quinoa**, aubergine bhaji,
chilli sautéed courgettes, goat cheese,
pomegranate and mint raita \$29

Beer suggestion: Corsendonk Rousse

Duo of **pork** fillet and crispy slow braised belly,
green pea purée, carrot purée, courgette
and shallot remoulade, wilted spinach \$33

Beer suggestion: Bornem Tripel

Slow cooked confit of **duck** leg, pan roasted breast,
sautéed savoy cabbage and bacon,
cauliflower ebly, beetroot purée \$36

Beer suggestion: Celis White

Oven roasted Hawke's Bay natural **lamb** rump,
braised lamb, date and kumara mash,
sautéed cress \$34

Beer suggestion: Augustijn Gran Cru

Market **fish**, new season potato, cos lettuce,
marinated green lip mussels,
chilli sesame mayonnaise Market Price

Beer suggestion: Corsendonk Agnus

Desserts

Passionfruit sorbet \$9

Crème caramel, balsamic berries \$13

Gothenburg's **banana** split \$14

Churros con chocolate Spanish waffles,
chocolate ganache \$12

Affogato of espresso,
hokey pokey ice cream \$11

With shot of Liqueur \$14

Frangelico, Baileys, Cointreau, Kahlua, Drambuie, Amaretto

Cheese

All cheese is served in 60 gram portions with
honeycomb and sesame Lavoush

Please ask your server for the available cheese selection

One Choice \$13 Two Choices \$24 Three Choices \$32

Beer suggestion: Waterloo Dubbel 8, Bornem Dubbel or Leutebok



White Wine

Kerpen, Riesling, Germany	\$36	\$7.5
Lawsons Dry Hills, Gewürztraminer, Marlborough	\$59	-
Gustave Lorentz, Pinot Gris, Alsace	\$52	\$11
Brookfields Estate, Pinot Gris, Hawke's Bay	\$43	\$9
Man O' War, Chardonnay, Waiheke Island	\$57	\$12
Forrest, Chardonnay, Marlborough	\$42	\$9
Jules Taylor, Sauvignon Blanc, Marlborough	\$52	-
Astrolabe, Sauvignon Blanc, Marlborough	\$49	\$10
Kennedy Point, Sauvignon Blanc, Marlborough	\$38	\$8

Champagne and Sparkling Wine

Willowglen, Brut, Australia	\$38	\$8
Veuve Clicquot, Brut, Champagne	\$139	-

Red Wine

Marques de Caceres, Crianza, Rioja, Spain	\$55	-
Artero, Tempranillo, Spain	\$39	\$8
L'Eglise, Merlot/Grenache, France	\$39	\$8
Man O' War, Merlot/Cabernet, Waiheke	\$57	\$12
Craggy Range, Pinot Noir, Martinborough	\$75	-
Mudhouse, Pinot Noir, Central Otago	\$49	\$10
Cat amongst the Pigeons, Shiraz, Australia	\$53	
Mt Langi, Billi Billi Shiraz, Australia	\$38	\$8

Rosé

Harriet Rosé, Pinot Noir, Central Otago	\$43	\$9
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Cocktails

Bubble Cocktail, a glass of bubbles with a splash of Campari, Peach Liqueur or Crème de Cassis \$9

Pimms, fresh orange, lemon and mint, topped with dry lemonade \$11

Ginger Currant Fizz, Finlandia Vodka, black currant, apple and lime juice topped with ginger ale \$11

Orange Martini, Finlandia vodka, Cointreau, orange jelly, lemon juice and splash of dry lemonade \$12

Whiskey Sour, Jameson, lemon juice and sugar, shaken and served over ice \$12

French 75, Remy Martin Cognac, lemon juice and sugar, shaken and topped up with bubbles \$12

Cosmopolitan, Finlandia vodka, Cointreau, cranberry juice and a splash of lime \$11

Pomegranate Mojito, Cuban rum, mint, sugar and lime, topped with pomegranate juice \$15

Moscow Mule, Finlandia vodka, mint, sugar and lime, topped with ginger beer \$15

Please ask your server for the available **Mocktail** selection

Soft Drinks and Juice

Orange, Apple, Pineapple, Tomato, Cranberry, Feijoa, Pomegranate Juice \$4.5

Coca Cola, Diet Coke \$4.5

Tonic Water, Soda Water, Ginger Beer, Ginger Ale, Lemon Lime and Bitters, Lemonade \$4.5

Water

Antipodes Still or Sparkling Water 500ml \$6.5

Antipodes Still or Sparkling Water 1000ml \$9.5

